

## Sample breakfast menu

## To drink...

Orange or pink grapefruit juice - freshly squeezed this morning	£3.50
Cornish Orchard's apple juice	£3
Fruit smoothie of the day – just ask!	£2 /£3.50
Press pot of Finca Shekinah coffee - grown in Brazil, roasted in Cornwall by Tom from Origin! (enough for 4 plenty for 2)	£7.50
Origin's amazing seasonal blend espresso coffee - 60% Fazenda Lambari, 20% Des Almas Pulped, 20% Das Natural	
Americano, espresso, macchiato	£2.25
Latte, cappuccino, mocha	£2.75
Tregothnan Estate Cornish tea - classic, afternoon or Earl Grey	£2.75
Fifteen Bloody Mary Our recipe includes Cornish chilli sauce, fresh oregano and Fifteens own horseradish infused vodka, a stick of celery completes the experience.	£7
A glass of prosecco, NV Valdobbiadene Italy	£6
To eat If you suffer from a food allergy please ask our staff for advice.	
Fifteen fry up; two fried Legbar eggs, olde Cornish sausage, grilled field mushroom, spicy beans, Warren's Butchery smoky back bacon and Da Bara Bakery toast	£9.95
Da Bara Bakery's sourdough with Clarence Court scrambled egg, mushrooms, spicy beans and Newlina's wild rocket	£8.95
A stack of roast banana pancakes, with crispy pancetta and real maple syrup	£7.25
Fifteen's big bowl of creamy porridge with Cornish wild flower honey roasted nuts	£4.75
Fifteen's big baguette of Warren's Butchery smoky back bacon, tomato relish and wild rocket	£8.95
Da Bara Bakery's toasted bread, Rodda's butter and Roger's strawberry jam or marmalade	£3.75
Under 12s	
Mini fry up with a sausage, bacon and a fried egg on toast The same stuff as the big people get, just smaller portions.	£4.95
Mini banana pancakes with real maple syrup	£3.75